



The Masquerade Ball **CHRISTMAS EVE 2019**

24th DECEMBER 2019

Join us for an unforgettable Christmas Eve @ The Masquerade Ball
featuring the grandest Holiday Buffet in all of Phuket
Special guests include the Bangkok Symphony
Orchestra and Santa Claus!

THB 6,000 net / person
(Children 4 - 12 years old discount 50%)

**Price exclude beverage*

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| 18.00 hrs. | Welcome to "The Masquerade Ball" gala, Christmas 2019!
String Quintet from RBSO
Santa Cocktail reception |
| 19.00 hrs. | Grand International Buffet
A 60 piece Thai Hua Youth Orchestra (Phuket School)
& The Royal Bangkok Symphony Orchestra plays
Christmas choir |
| 21.55 hrs. | Santa arrives on stage, wishing all guest
"Merry Christmas" & gives presents to all kids
Groove to the Katathani Band |
| 23.00 hrs. | Club dances with the entertainment team & Katathani team |
| 24.00 hrs. | End of Celebration |

At Chom Talay Restaurant, Katathani Phuket Beach Resort
For advance reservations, please contact 42

M E N U

FRESHY BAKED BREAD STATIONS

LOAF SOVITAL, SOUR BREAD, MILANO BREAD, FRENCH ROLLS, WHITE ITALIAN BREAD, CIABATTA BREAD, DARK BREAD, WHITE BREAD, PRETZEL, BROWN BREAD, RYE BREAD, CHEESE BREAD, FOCCACIA BREAD, MULTIMALT BREAD, COMBICORN BREAD, STICK BREAD 4 KINDS

VARIETY OF DIPS: BUTTER, SUN DRIED TOMATO DIPS, TAPENADE, ROMESCO

POACHED SEAFOOD ON ICE CORNERS

ANDAMAN PHUKET LOBSTER, ANDAMAN BLACK TIGER PRAWN, ANDAMAN BIGFIN LEEF SQUID, BLUE SWIMMING CRAB, NZ. GREEN MUSSEL

CONDIMENTS: CHOPPED SHALLOT, CHOPPED CHIVE, CHOPPED GARRIC, CHOPPED SPRING ONIONS, FRESH LIME

SAUCE: CHILI LIME SAUCE, TABASCO SAUCE, SRIRACHA SAUCE

CURED HAM AND SALAMI CORNER

PROSCIUTTO COTTO BOMBIERI GRAN RISERVA

CONDIMENTS: PICKLED ONION, PICKLED GHERKIN, CAPER, SUNDRIED TOMATOES, KALAMATA BLACK OLIVE, GREEN STUFFED OLIVE

PROSCIUTTO DI PARMA 18 MONTHS

CONDIMENTS: ROCK MELON, CANTALOUPE, YELLOW MELON

SALAME TIPO NAPOLI & MILANO SIGILLO ROSSO

CONDIMENTS: PICKLED ONION, PICKLED GHERKIN, CAPER, SUNDRIED TOMATOES, KALAMATA BLACK OLIVE, GREEN STUFFED OLIVE

COPPA STAGIONATA IN RETE & SPECK ALPEGGIO'

CONDIMENTS: PICKLED ONION, PICKLED GHERKIN, CAPER, SUNDRIED TOMATOES, KALAMATA BLACK OLIVE, GREEN STUFFED OLIVE

APPETIZERS

CHILLED ANDAMAN ROCK LOBSTER A LA PARISIENNE WITH DAVILED EGGS AND BLACK CAVIAR,

SEARED WASABI CRUSTED YELLOW FIN TUNA SKEWER WITH CREAMY ROASTED SESAME SAUCE,

JUMBO LUMP BLUE SWIMMING CRAB MEAT WITH MANGO AND AVOCADO TIMBALE WITH SALMON ROE,

APPETIZERS (Cont.)

CHILLED WHITE PRAWN TAIL BRANDY COCKTAIL SAUCE AND BLACK CAVIAR,

GRAVLAX MARINATED SALMON ROULADE FILLED WITH CRAB MEAT AND DILLS CREAM CHEESE,

PROSCIUTTO CAPRESE BITES DRIZZLE WITH BALSAMIC VENIGAR,

COLD ROASTED TENDERLOIN OF BEEF & CREAMY HORSERADISH SAUCE,

HERB SMOKED ROASTED TURKEY BREAST WITH FRESH ORANGE AND CRANBERRY SAUCE

PATE' & TERRINES

WILD BORE TERRINE FLAVORED WITH TRUFFLE,

HOME MADE FOIE GRAS GOOSE LIVER PATE' AND FRUIT JELLY

HOME MADE VENESON BALLOTINE WITH PISTACHIO GARNISHED WITH DRIED FRUIT,

DUCK & PEPPER TERRINE

THAI APPETIZERS

DEEP FRIED GOLDEN BAGS FILLED WITH MINCED PORK,

FRIED MARINATED CHICKEN WRAPPED IN PANDANS LEAVES,

ORANGE SEGMENT STUFFED WITH MINCED PORK,

HERB MARINATED WHITE PRAWN WITH LEMON GRASS HEART ON SPOONS,

FRIED HERB & SPICE PORK BALLS WITH ROASTED GROUND RICE

JUMBO SALADS

ROMAINE COS, RED CORAL, WILD ROCKET, RADICCHIO, RED OAK, ICEBERG, GREEN OAK, FRILLICE ICEBERG, BUTTER HEAD, BUTTAVIAN, RED AND GREEN BABY SPINACH, WATER CRESS, MIZUNA, MICRO CRESS, BEET ROOT, JULIENNE, CHERRY TOMATOES, RED ONION, RED CABBAGE, SLICED TOMATOES, CARROT JULINNE, WHITE ONION, MIXED BELLPEPPER, ROASTED PUMPKIN & CHICK PEA SALAD, PROSCIUTTO DI PARMA AND CELERY SALAD, GRILLED MIXED MUSHROOM AND AUBERGIN SALAD, MEDITERRANEAN GREEK SALAD, ITALIAN PASTA SALAD, GERMAN POTATOES SALAD, PROSCIUTTO AND ROASTED CHERRY TOMATOES SALAD, RED CABBAGE WITH PRUNES SALAD, NICOISE SALAD

M E N U

POACHED VEGETABLES:

CARROT, BROCCOLI, CAULIFLOWER, BABY CORN, RED BEAN, PUMPKIN, SWEET CORN, BRUSSEL SPROUT, BEAN SPROUT, GREEN ASPARAGUS, BEET ROOT

CONDIMENTS: CROUTONS, CRISP BACON, CHILI FLAKE, CHOPPED GARRIC, CHOPPED SHALLOT, GREEN STUFFED OLIVE, KALAMATA BLACK OLIVE, CHOPPED CHIVE, CHOPPED SPRING ONIONS, CHOPPED WHITE EGGS, GHERKINS, VEGETABLE PICKLED, PICKLE ONIONS, CAPER PARMESAN GRATED, ANCHOVIE, FRESH LIME, HAZELNUT, PISTACHIO, ROASTED ALMOND SLICE, BLACK & WHITE RAISIN

DRESSING: CREAMY BLUE CHEESE DRESSING, FRENCH DRESSING, YOGHURT DRESSING, THOUSAND ISLAND DRESSING, WILD HONEY MUSTARD DRESSING, ITALIAN DRESSING, BASAMICO DRESSING, CREAMY ROASTED SESAME DRESSING, LEMON VINAIGRETTE DRESSING

OILS AND VINEGARS: AGED BALSAMIC VINEGAR, RED WINE VINEGAR, RASPBERRY VINEGAR, TARAGON VINEGAR, HAZELNUT OIL, EXTRA VERGIN OIL, SALAD OIL

SOUP & TRUFFLE FLAVOR FOAM CORNERS

WINTER TRUFFLE CAPPUCCINO SOUP WITH PORT WINE FLAME AND TRUFFLE FLAVOR FOAM, CREAMY ARTICHOKE AND FOIE GRAS SOUP WITH TRUFFLE FLAVOR FOAM

EUROPEAN DISHES:

PAN - SEARED BLUE SWIMMING CRAB MEAT & MINCE PRAWN CAKE WILD HONEY & PASSION FRUIT REDUCTIONS AND VEGETABLE PARISIENNE

BAKED ANDAMAN BLACK TIGER PRAWN FILLED WILD PORCINI, MOZZARELLA & PARMIGIANO CHEESE WILD PORCINI & TRUFFLE CREAM SAUCE AND SAUTEED MUSHROOM CHAMPIGNON

OVEN SLOWROASTED VEAL ROULADE FILLED WITH CHESTNUTS & WILD MUSHROOM PINK PEPPER CORN SAUCE AND SPINACH PEPPERONI

SMOKY WILD BOAR ROAST FILLED WITH SPINACH, RICOTTA CHEESE & PANCETTA WRAPPED PORT WINE REDUCTIONS AND VEGETABLES CAPONATA

OVEN BAKED ROLLS SADDLE OF LAMB STUFFED WITH CAPSICUM, SPINACH & CHEDDAR CHEESE SAGE & ROASTED GARLIC LAMB GRAVY AND BROCCOLI & CAULIFLOWER BAKED

ASIAN DISHES:

STIR FRIED VENISON TENDERLOIN WITH SWEET BELL PEPPER, BRANDY SAUCE AND CRISPY FRIED SWEET BASIL LEAVES

FRIED THAI GARDEN HERB MARINATED TASMANIAN SALMON FILLET WITH GARLIC & BLACK PEPPER SAUCE

OVEN BAKED ROLLS OF "THAI JIDORI CHICKEN" FILLED WITH CAPSICUM AND WILD MUSHROOM WITH THAI STYLE HOT CHILI & BASIL LEAVES SAUCE

GARNISHED

STEAMED THAI JASMINE WHITE RICE, ROASTED BABY POTATOES, BAKED SWEET BELLPEPPER STUFFED SPINACH AND MOZZARELLA, BLACK TRUFFLE & WHITE WINE RISOTTO, BAKED PARMIGIANA POLENTA

VEGETARIAN CORNERS

TOMATO LAGSANA, SWEET POTATOES MASSAMAN CURRY, STIR FRIED MUSHROOM & TOFU WITH CAPSICUM AND CASHEW NUT, WILD MUSHROOM RAVIORI, POLENTA AND CORN CAKE

KID'S CORNERS

FRIED RICE WITH CRAB MEAT, JUMBO HOT DOG WITH BAGUETTE, MINI BEEF BURGER WITH SESAME BUN, SPAGHETTI WITH CARBONARA SAUCE, FRENCH FRIES POTATO

SAUCE: TARTAR SAUCE, TOMATO KETCHUP, MUSTARD CREAMY SAUCE

LIVE STATIONS:

JAMON IBERICO "DE CEBO" 24 MONTHS CONDIMENTS; PICKLED ONION, PICKLED GHERKIN, SUNDRIED TOMATOES, KALAMATA BLACK OLIVE, GREEN STUFFED OLIVE, CAPER

TOBIKO ROE SUSHI AND CALIFORNIA ROLLS SHREDDED DAIKON & CARROT, SHOYU & JAPAN WASABI

ANDAMAN LOBSTER OSSO BUCCO & WHITE WINE FLAME HOMEMADE FETTUCCINI WITH GARLIC

PINOT NOIR BRAISED ROLLS OF WILD RABBIT FILLED WITH TRIO BELLPEPPER & GAME STOCK TRUFFLED - WILD MUSHROOM MASH POTATOES

M E N U

CARVING STATIONS:

OVEN SLOWROASTED HERB CRUSTED TOM TURKEY

WATER CHEST NUT GLAZED, SAUTEED BRUSSEL
SPROUT, CRANBERRY HONEY BBQ. SAUCE

ROASTED VENISON TENDERLOIN STUFFED WITH WILD PORCINI & PARMA HAM WRAPPED

GARLIC BUTTER SAUTEED MUSHROOM,
CHOCOLATE INFUSED RED WINE JUS.

SLOW OVEN BAKED PEPPER & HERB CRUSTED BEEF PRIME RIBS

BABY CARROT GLAZED, THYME & RED WINE JUS

OVEN BAKED CAJUN SPICED RACK OF LAMB

PINEAPPLE SALSA, ROASTED TOMATOES CHUTNEY

GRIDDLE GRILL

PEPPER & HERB CRUSTED PRIME ANGAS
BEEF RIBEYE

SAUCE: GREEN PEPPERCORN & BRANDY SAUCE,
HERB BUTTER

BBQ. CHARCOAL CORNERS

ANDAMAN ROCK LOBSTER

CHURRASCO BARBECUE LEGS OF LAMB

CHURRASCO BARBECUE PORK SPARERIBS

GRILLED MIX SAUSAGE

SAUCE: CHILI & LEMON SAUCE, B.B.Q SAUCE,
MUSTARD CREAM SAUCE, FRESH LIME,
CHURRASCO SAUCE, MANGO CHUTNEY

DESSERTS

CHRISTMAS COOKIES, CHRISTMAS STOLEN,
CHRISTMAS LOG CAKE, CHRISTMAS SANTA CLAUSE,
CHRISTMAS SANTA CHOCOLATE,
CHRISTMAS FRUIT LOG CAKE,
CHRISTMAS MIXED FRESH FRUIT IN SEASONS CAKE,
CHRISTMAS GINGER HOUSE WITH DRIED FRUIT,
WHISKY CHOCOLATE DARK, MILK, WHITE WITH
TRUFFLE SHELLS, FRESH STRAWBERRY CREAM CAKE,
RASPBERRY & KIWI PUREE LAYER CAKE,
BAVARIAN CHOCOLATE CREAM CAKE,
VANILLA CREAM PUFF, BROWNIE CAKE & NUT,
CREAM BRULEE MIXED VARIETY IN CUPS,
MIXED CAKE SLICE WITH FLAVOR, OPERA CAKE,
RASPBERRY PANNA COTTA IN SHOT GLASS,
CHOCOLATE LAVA CAKE, TURTLE CHOCOLATE
LAYER CAKE, LEMON CHIFFON PIES,
PLAIN MOIST CAKE, BAKE CHOCOLATE BOURBON,
HAZELNUT TRUFFLE CAKE, PASSION PUREE
MOUSSE CAKE, GLUGLE HUPF, RED VELVET CAKE,
ALMOND PIES, WALNUT PIES, PROFITEROLES,

DESSERTS (Cont.)

MANGO MOUSSE CAKE, ORIGINAL FRUIT
FILLING TARTS, RICOTTA CHEESE PIES,
STRAWBERRY MERRINGUE TARTS,
DARK CHOCOLATE TARTS, A VARIETY THAI SWEETS,
A VARIETY OF FRESH FRUIT IN SEASONS,
FRESH FRUITS SALAD

CHEESE CORNERS

GRUYERE SWISS, FRENCH BRIE, CAMEMBERT,
BLUE EMENTHALER, TEL, OLD AMSTERDAM,
PROVOLONE

CONDIMENTS: DRIED FRUIT, PLUM, APRICOT, FIGS,
GRAPE, ROCK MELON, CRACKER

DESSERT HOUSE

"LIQUID NITROGEN" FRESH SORBET AND VODKA CORNERS;

A VARIETY SHOW OF FRUIT JUICE SORBET
WITH "LIQUID NITROGEN"

**FRESH STRAWBERRY TOWER AND A VARIETY
OF SEASONAL FRESH FRUITS CORNERS;**
CHAINGMAI FRESH STRAWBERRY AND A VARIETY
OF SEASONAL FRESH FRUIT

DARK & WHITE CHOCOLATE FOUNTAIN CORNERS;
A VARIETY OF FRESH FRUIT, VARIETY OF CAKE,
VARIETY OF COOKIES, COLORFUL JELLY STICKS

GRAND MARNIER FRUIT FLAMBE CORNERS;
FRESH STRAWBERRY, FRESH MANGO AND
FRESH BANANA

**FRESH MANGO WITH TRIO FAVOURED
STICKY RICE CORNERS;**
COCONUT CREAM AND ROASTED GOLDEN BEANS

SNOW ICE "BINGSU" AO – AEW CORNERS;
WITH A VARIETY OF CONDIMENTS &
HALE BLUE BOY MIXED BERRY FILLING

HOME MADE ICE CREAM CORNERS;
A VARIETY OF SAUCE AND CONDIMENTS

COFFEE OR TEA